

## Cathedral Cellar Chardonnay 2019

Showing a prominent nose of pineapple, mandarin and apple with secondary aromas of orange blossom and lime, this textured palate shows hints of peach and pear. It follows through with a lime finish.

Enjoy this wine on its own. It can also be successfully paired with dishes like roast chicken and mushroom risotto.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Cathedral Cellar

**winemaker :** Justin Corrans

**wine of origin :** Western Cape

**analysis :** alc : 13.85 % vol    rs : 3.15 g/l    pH : 3.27    ta : 6.18 g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Fruity    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

**ageing :** Enjoy now or cellar for up to four years.

The 2019 season showed great promise with improved winter rains. However, variable weather conditions, with continuous temperature fluctuations, resulted in inconsistent bud break, uneven flowering and set. Followed by slow and uneven ripening. Reds were most affected and overall yields were down. White varieties, except for the lower yields on Sauvignon Blanc, were as expected. The challenges are not without rewards: whites are bright and flavourful with good aromatics. Reds have soft tannins with rich fruit and generosity.

**in the vineyard :** 76% Elgin, 16% Stellenbosch, 7% Wellington

### in the cellar :

The juice was fermented with a combination of yeast strains - 70% was indigenous, to enhance complexity; and 30%, commercial to enhance fruit flavours and elegance. No malolactic fermentation was permitted to preserve maximum varietal and fruit expression. The wine was left on extended lees contact for 270 days after fermentation and stirred regularly during this period.

### Maturation:

The wine was matured in 50% new, 25% second-fill and 25% third-fill French oak barrels for nine months.

